Maryam Ganjavi
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(703)-424-5056

EDUCATION

University of Maryland, College Park, MD, USA 2011-2014
Ph.D., Nutrition & Food Science

- College of Agriculture & Natural Resources, Department of Nutrition & Food Science
- Thesis: "*Characterization of luminous bacteria as a biosensing element for detection of acrylamide in food"* under the supervision of Prof. Martin Lo

Azad University, Science & Research Branch, Tehran, Iran 2005-2008
M.Sc., Food Science & Technology Agricultural engineering

- Dept. of Food Science and Technology, Agricultural Sciences and Food Technology, Science and Research Branch, Azad University, Tehran, Iran
- Thesis: "*Assessment of process effects on lead and cadmium contents of canned tuna fish produced by Iranian fish."* under the supervision of Prof. Hamid Ezzatpanah

Azad University, Science & Research Branch, Tehran, Iran 1996-2000
B.Sc. Food Science & Technology Agricultural engineering

- Dept. of Food Science and Technology, Agricultural Sciences and Food Technology, Science and Research Branch, Azad University, Tehran, Iran
- Thesis: "*Comparing the effectiveness and safety of using different preservatives in meat products"*

National Training Organization of the Highly Gifted, Tehran Iran 1989-1996
High School Diploma

WORK EXPERIENCE

Morgan State University
Associate Professor 2023-Present

Morgan State University

Assistant Professor 2017-2023

Morgan State University 2016-2017
Lecturer

Stratford University 2015- 2016
Adjunct Professor

University of Maryland College Park 2012-2014
Teaching Assistant

Research Assistant 2011-2012

Teyho & Shelton Tuna Fish Canning factories, Tehran, Iran

Member of research Team 2007-2008

Training School for MS Entrance Exam, Tehran, Iran

Teaching Specialized Food Science and Technology Topics to Post-Bachelorette Students 2006-2010

Mahan Cooperative Production Company, Hale Tomato Paste factory, Tehran, Iran

Food Scientist 2000-2003

Tehran, Iran

Mathematics, Chemistry, and biology Tutor 2003-2005

Internship Experience:

Michaelian Meat Products factory, **Tehran, Iran** 1999-2000

Zam -Zam Gassy beverage factory, Tehran, Iran 1997-1998

Hands-on training in the manufacture of meat products and gassy beverage

Laboratory experience in ingredient analysis and quality control

RESEARCH EXPERIENCE

Morgan State University, Baltimore, MD, USA 2023-Present

Associate Professor

Projects

- *Kids Nutrition Education Program (KNEP)*
    - *Collaborating with Govans elementary school in Baltimore (located within a community that is a "Food Desert) regarding our Kids Nutrition Education Program (KNEP) project to educate our young children about maintaining a healthy lifestyle throughout their lives.*

Morgan State University, Baltimore, MD, USA 2017-2023

Assistant Professor

Nutritional Sciences Program, School of Community Health & Policy

Projects:

- *Diet and type2 diabetes risk factors among African American college students*
    - *Assessing the association between Type2 diabetes and eating pattern of undergraduate African American students at Morgan State university*
- *Phytochemical analysis of Nigerian Oyster mushroom*
    - Analyzing phytochemicals in Nigerian Oyster mushroom to identify its antioxidant properties.
- *Fortification of breakfast cereal with vitamins*
    - Developing a method to fortify breakfast cereal with vitamin D and vitamin B12.
- *Late effect of the food consumption on colorectal cancer rate*
    - Developed a new method to model the cumulative effects of food consumption on colorectal cancer rate.
- *Delayed Effect of Fruits and Vegetables on Gastric Cancer*
    - Distinguished the relationship between fruits and vegetable consumption and gastric cancer.
- *The distributed lag between alcohol consumption and cancer rate*
    - Identified the cumulative effects between alcohol consumption and oral cavity cancer rate.
- *The distributed lag between fat and sugar consumption (as a percentage of energy) and obesity rate*
    - Evaluated the relationship between fat and sugar consumption (as a percentage of energy) and obesity rate.

University of Maryland, College Park, MD, USA 2011-2014

Ph.D. candidate
Project:

- *Characterization of luminous bacteria as a biosensing element for detection of acrylamide in food*
  - Developed a novel method for detection of Acrylamide in food products.

Azad University, Science & Research branch, Tehran, Iran 2005-2008
Master Student
Project:

- *Assessment of process effects on lead & cadmium contents of canned tuna fish produced by Iranian fish*
  - Assessed the effect of canned tuna fish processing on the amount of lead and cadmium in Iranian tuna fish.

Literature reviews

- Importance of food flavoring in food industry
- Formulation of functional foods
- Milk fortification with iron and Vitamin A
- Probiotic drink yogurt
- Staleness of bread
- Monomers migration in polymeric packaging
- Aflatoxin in milk
- Strontium-90 in milk
- Membrane Filtration method

Summary of Skills

Molecular & cellular Biology
Cell Culture, Comet Assay, Luminometer, UV- Visible spectroscopy, Electrothermal atomic absorption spectrometry, HPLC

Computer skills
Risk Analysis Software (@ risk, Palisade), SAS, SPSS, Microsoft Office packages (Word, Excel, Power point), Endnote, Blackboard, Canvas, Mindtap

Others
Culinary Arts, Painting, Playing music instrument (Santoor)

TEACHING AND LEADERSHIP EXPERIENCE

Morgan State University, Baltimore, MD, USA

Associate Professor 2023-Present

- NUSC160, Introduction to Nutrition, 3 credits, 35-45 enroll each semester.
- NUSC 161, Scientific Principles of food selection and Preparation, 3 credits (Lab and Lecture), 18-30 enroll each semester.
- NUSC361, Applied Nutrition, 3 credits, 6-12 enroll each semester.
- NUSC362, Advanced Food Science, 4 credits (Lab and Lecture), 12-20 enroll each semester.

Assistant Professor 2017-2023

- NUSC160, Introduction to Nutrition, 3 credits, 35-45 enroll each semester.
- NUSC 161, Scientific Principles of food selection and Preparation, 3 credits (Lab and Lecture), 18-24 enroll each semester.
- NUSC361, Applied Nutrition, 3 credits, 6-12 enroll each semester.
- NUSC362, Advanced Food Science, 4 credits (Lab and Lecture), 12-20 enroll each semester.

Morgan State University, Baltimore, MD, USA 2016-2017

Lecturer

- NUSC160, Introduction to Nutrition, 3 credits, 36-40 enrolled each semester.
- NUSC 161, Scientific Principles of food selection and Preparation, 3 credits (Lab and Lecture), 20 enrolled each semester.
- NUSC362, Advanced Food Science, 4 credits (Lab and Lecture), 20 enrolled each semester.

Morgan State University, Baltimore, MD, USA

2016-Present

Course, Curriculum, and program development

- Member of the leading team of developing and conducting "Guard your Heart" course for Baltimore community (Spring 2022).
- Member of the leading team of developing and conducting "Defeating Diabetes with Diet and Lifestyle (3D)" course for Baltimore community (Fall 2021).
- Developed online course for Applied, NUSC361(Fall 2020).
- Assisted developing Nutritional Biochemistry and Food Chemistry, NUSC201(Fall 2019, Spring 2020)
- Developed online course for Introduction to Nutrition, NUSC160, first time developing and conducting online courses in the program (Summer 2019).
- Initiated Journal club in Nutritional Science program (Fall 2017).

- Developed laboratory manuals for “Advanced Food science”, NUSC 362 course (Spring 2017).
- Developed laboratory manuals for “scientific principal of food selection and preparation”, NUSC161(Fall 2016)
- Prepared kitchen safety guideline for students (Fall 2016).

Academic advising responsibilities

- Mentoring students selected as ASCEND, center for Biomedical Research, Scholars
- Advising undergraduate students. An average of 20 undergraduate Nutritional Science students per semester on matters related to admission, registration, change of major, class schedules, grades, academic progress, internship, and community service opportunities.

Stratford University, Baltimore, MD, USA 2015-2016
Adjunct Professor
CUL210, Nutrition & Menu Planning, 4 credits, 15-20 enrolled each semester.

University of Maryland, College Park, MD, USA 2011-2014
Teaching Assistant

- NFSC112, Food Science & Technology, 100-120 enrolled each semester.
- NFSC412, Selected Topics in Food Science & Food Processing Technology, 20-25 enrolled each semester.
- NFSC414, Mechanics of Food Processing, 20-25 enrolled each semester.

Adiban Institute, Training School for M.Sc. Entrance Exam Tehran, Iran 2006-2011
Instructor
Nutrition and Food Science courses, 25-30 enrolled each semester

Tehran, Iran 2003-2005
Private Tutor
Mathematics, Chemistry, Biology

HONORS AND AWARDS

- Morgan State University, Center for Urban Health Equity, 2023
    - Grant amount: $47,500
    - Project title: Kids Nutrition Education Program, KNEP, (PI)
- Maryland Department of Health, Office of Minority Health, and Health Disparities, 2023 (Under review)
    - Grant amount:90,000
    - Project title: Creating Healthy Eating Patterns through Education, Lifestyle, Food Choices, and Cooking Skills to Reduce Childhood Obesity in the Baltimore area, (PI)
- NIH, ASCEND Pilot Research Grant, 2021
    - Grant amount: $20,000
    - Project Title: Diet and type 2 Diabetes risk factors among African American College students (PI)
- DANONE INSTITUTE NORTH AMERICA: One Planet One Health Initiative
  It was submitted on June 9, 2020: Grant amount: $20,000
  Project Title: SELFCARE: Sustainability through Education, Lifestyle, Food, Cooking skills, Activity, and Restoration of the Environment
  The proposal was suspended because of Covid-19 pandemic.
- Finalist in the IFT Biotechnology Division: Graduate student research paper Competition,
    - New Orleans, LA, 2014
    - Chicago, IL, 2013
    - Las Vegas, NV, 2012

PUBLICATIONS

- Khajeh, S., **Ganjavi, M**., Panahi, G., Zare, M., Zare, M., Tahami, S. M., & Razban, V. (2023). D-allose: Molecular Pathways and Therapeutic Capacity in Cancer. Current Molecular Pharmacology, 16(8), 801-810.

- **Maryam Ganjavi** and Y. Martin Lo. (2023). Identification of the Stress Fingerprints Induced by Acrylamide using Bacterial Bioluminescence, Under review.
- Kimberly R. Warren, Elizabeth A. Parker, **Maryam Ganjavi**, Karen Watkins-Lewis, Sarah Clark, Suzanne Randolph Cunningham, Yolandra Hancock. *Peer-led focus groups identify barriers to physical activity and healthy eating in African American adolescents from Baltimore City. Ethnicity and disease***.** Ethnicity & Disease journal, (accepted 2023).
- **Maryam Ganjavi**, Emma Gudmundsson and Joycelyn. Peterson Diet and type2 diabetes risk factors among African American. Presented in Research Centers in Minority Institutions Consortium, National RCMI conference, April 2023
- **Maryam Ganjavi**, Joycelyn Peterson. The effect of Covid-19 pandemic on eating pattern of an HBCU undergraduate students. Accepted to be presented in Twelfth International Conference on Health, Wellness & Society, September 2022
- **Maryam Ganjavi**, Bahram Faraji, Cynthia Tucker, Jocelyn Peterson. The distributed lag between fat and sugar consumption (as a percentage of energy) and obesity rate. Presented in FNCE 2019.
- **Maryam Ganjavi**, Bahram Faraji, Cynthia Tucker. The distributed lag between alcohol consumption and cancer rate. Presented in FNCE 2018.
- **Maryam Ganjavi**, Bahram Faraji. "Late effect of the food consumption on colorectal cancer rate" International Journal of food Sciences and Nutrition, (2018): 1-9.
- **Maryam Ganjavi**, Bahram Faraji. Trends in Per-Capita Food Consumption and Their Impact on Colorectal Cancer. Presented in IFT2018.
- **Maryam Ganjavi**, Bahram Faraji. Late effect of the food consumption on colorectal cancer rate. Presented in IFT2017.
- Maryam Ganjavi, Bahram Faraji, Cynthia Tucker. Delayed Effect of Fruits and Vegetables on Gastric Cancer. Presented in FNCE 2017.
- **Maryam Ganjavi**, Y. Martin Lo. Characterization of the DNA damage mechanism of acrylamide on bioluminescent *Escherichia coli* carrying *recA* lux reporter plasmid. June 2014.Finalist in the IFT Biotechnology Division: Graduate student research paper Competition, New Orleans, LA.
- **Maryam Ganjavi**, Y. Martin Lo. Effects of cell age and dose response on *E. coli* bioluminescence as a stress fingerprinting method for acrylamide detection, June 2013. Finalist in the IFT Biotechnology Division: Graduate student research paper Competition, Chicago, IL.
- **Maryam Ganjavi**, Y. Martin Lo. Characterization of the cellular damage mechanism of acrylamide by bioluminescence stress fingerprinting. June 2012. Finalist in the IFT Biotechnology Division: Graduate student research paper Competition, Las Vegas, NV.

- **Maryam Ganjavi**, Hamid Ezzatpanah, Mohammad Hadi Givianrad, Akbar Shams. Effect of canned tuna fish processing steps on lead and cadmium contents of Iranian tuna fish. Food Chemistry, 118(1): 525–528 (2010).
- **M. Ganjavi**, H. Ezzatpanah, M.H. Givianrad, A. Shams. 2010 Effect of two industrial cooking methods on lead and cadmium contents of Iranian canned tuna fish. IUFoST 2010- 15th world Congress of Food Science and Technology, Cape Town, South Africa. August 2010
- **M. Ganjavi**, H. Ezzatpanah, M.H. Givianrad, A. Shams. 2010 Lead and cadmium contents in flesh, gill, and offal of Iranian tuna fish. IUFoST 2010- 15th world Congress of Food Science and Technology, Cape Town, South Africa, August 2010.
- H. Ezzatpanah, M.H. Givianrad, **M. Ganjavi**, A. Shams. 2008. Effect of canned tuna fish processing steps on lead and cadmium contents of Iranian tuna fish. IUFoST 2008- 14th world Congress of Food Science and Technology, Oct.19-23 2008, Shanghai, China.
- H. Ezzatpanah, M.H. Givianrad, A. Shams, **M. Ganjavi**. 2008. The impacts of canning processing steps on lead and cadmium concentrations in Iranian imported tuna fish. IUFoST 2008- 14th world Congress of Food Science and Technology, Oct.19-23 2008, Shanghai, China.

PROFESSIONAL AFFILIATION

- Member of APT Review, university committee
- Member of Faculty Recruitment and Retention Committee, Public and Allied Health department, School of Community Health and Policy.
- Member of Academy of Nutrition and Dietetic (ACEND)
- Member of Institute of Food Technologists (IFT)
- Member of University Council
    - Welfare Committee 2017-2018
    - By-Laws Committee 2018-Present

REFERENCES

Available upon request.